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FILE 'HOME' ENTERED AT 11:25:20 ON 05 JUN 2007

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FILE 'FSTA' ENTERED AT 11:25:41 ON 05 JUN 2007

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FILE 'FROSTI' ENTERED AT 11:25:41 ON 05 JUN 2007

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=> s frozen and pellets

L1 97 FROZEN AND PELLETS

=> s milk or cream

L2 150617 MILK OR CREAM

=> s l1 and l2

L3 24 L1 AND L2

=> d 1-24 all

L3 ANSWER 1 OF 24 FSTA COPYRIGHT 2007 IFIS on STN

AN 2006:G1073 FSTA

TI Frozen dessert product.

IN Ladd, D. D.; Melvin, D. H.; Irvine, J. D.

PA Ladd, Toronto, Canada

SO United States Patent Application Publication, (2006)

PI US 2006134274 A1

PRAI US @@@@-787253 20040226

DT Patent

LA English

AB Formulation of a premix for production of a pellet-structured frozen dessert-type product is described. The basic formulas, names and flavours associated with bulk type frozen desserts (e.g. ice cream, sorbet, water ice, ice milk, frozen yoghurt) are used. A liquid premix is introduced into a cryogen (e.g. liquid N) such that the small volume of liquid premix is frozen rapidly. The melting temperature as well as the fusing temperature of the finished pellets is elevated such that the storage and serving temperature of the pellets are similar to the bulk products. The pellet produced utilizing the premix is structurally stable under normal retail and home freezer conditions. The product maintains the desired individuality of the pellets while maintaining structure, such that fusing is inhibited at storage and serving temperature

CC G (Catering, Speciality and Multicomponent Foods)

CT DESSERTS; FREEZING; FROZEN FOODS; NITROGEN; PARTICLES; PATENTS; FROZEN DESSERTS; LIQUID NITROGEN; PARTICULATE FOODS

L3 ANSWER 2 OF 24 FSTA COPYRIGHT 2007 IFIS on STN

AN 2003:G0081 FSTA

TI Added colostrum may add immunity to snack market competition.
 AU Woolf, G.
 SO European Food & Drink Review, (2002), No. 3, Autumn, 34-35
 ISSN: 0955-4416
 DT Journal
 LA English
 AB Use of high-grade bovine colostrum as a food ingredient/additive is discussed. Colostrum is available commercially as liquid, powder and even freeze dried pellets, which can be added to breakfast cereals and snack food products such as muesli bars and candies. Colostrum has also been used in breast milk substitutes for supportive nutrition and in combination with yoghurt powder to prepare a soluble drinking powder. Colostrum for bulk production by Colostrum Technologies originates from dairy herds in Germany and Austria; it is collected for frozen storage and a protein fraction is separated, which contains fully active immunoglobulins, growth factors and enzymes (including telomerase, an 'anti-ageing' enzyme).
 CC G (Catering, Speciality and Multicomponent Foods)
 CT ADDITIVES; CATTLE; CEREAL PRODUCTS; COLOSTRUM; INFANT FOODS; NUTRITION; SNACK FOODS; YOGHURT; BREAKFAST CEREALS; FOOD ADDITIVES; INFANT FORMULAS; YOGHURT BEVERAGES
 TN Colostrum Technologies

L3 ANSWER 3 OF 24 FSTA COPYRIGHT 2007 IFIS on STN
 AN 1990(09):R0040 FSTA
 TI Pathogenicity of *Listeria monocytogenes* grown on crabmeat.
 AU Brackett, R. E.; Beuchat, L. R.
 CS Dep. of Food Sci. & Tech., Agric. Exp. Sta., Univ. of Georgia, Griffin, GA 30223, USA
 SO Applied and Environmental Microbiology, (1990), 56 (5) 1216-1220, 16 ref.
 ISSN: 0099-2240
 DT Journal
 LA English
 AB Pathogenicity of *Listeria monocytogenes* as influenced by growth on crabmeat at 5 and 10°C was studied. Crabmeat was inoculated with *L. monocytogenes* V7 [milk isolate, serotype 1] (approx. 10^{sup.4} cfu/g) and incubated for ≤14 days at 5 and 10°C. At selected incubation times, *L. monocytogenes* was removed from crabmeat by washing with 0.1M potassium phosphate buffer (pH 7.0), and populations were determined by surface plating on LiCl-phenylethanol-moxalactam agar. Buffered suspensions were then centrifuged and resulting pellets were suspended in phosphate buffer containing 10% glycerol and stored at -18°C. Thawed, diluted suspensions of cells were tested for pathogenicity by intraperitoneal injection into immunocompromised and nonimmunocompromised mice. *L. monocytogenes* cells recovered from crabmeat and then recultured in tryptose phosphate broth (TPB), as well as cells which had not been passed through crabmeat but had been cultured in TPB, were likewise harvested, suspended in buffered 10% glycerol, frozen, thawed, diluted, and tested for pathogenicity by intraperitoneal injection. Growth on crabmeat at 5 and 10°C did not have a significant effect on pathogenicity. The population of *L. monocytogenes* necessary to kill about 50% of the immunocompromised mice in each test set within 7 days was about 10^{sup.4} cfu, and this result was not significantly affected by storage temperature of crabmeat or type of substrate, i.e. crabmeat or TPB, on which it had grown.
 CC R (Fish and Marine Products)
 CT BACTERIA; CRABS; CRUSTACEA; DISEASES; FOOD SAFETY; LISTERIA; PATHOGENICITY; CORYNEBACTERIACEAE

L3 ANSWER 4 OF 24 FSTA COPYRIGHT 2007 IFIS on STN
 AN 1989(11):B0126 FSTA
 TI Cryoprotective agents for frozen concentrated starters from non-bitter *Streptococcus lactis* strains.
 AU Chavarri, F. J.; Paz, M. de; Nunez, M.

CS Dep. Bioquímica y Microbiol., Inst. Nacional Investigaciones Agrarias,
Apartado 8111, Madrid 28080, Spain

SO Biotechnology Letters, (1988), 10 (1) 11-16, 10 ref.
ISSN: 0141-5492

DT Journal

LA English

AB [Frozen concentrated cultures of lactic streptococci are
commonly used for bulk starter inoculation at the dairy or even for
direct-in-vat inoculation of milk for the manufacture of cheese
or other fermented dairy products. Viability and acid producing activity
of frozen concentrated starters are dependent upon strain.] 6
cryoprotective agents were tested on cells harvested from 4 pH-regulated
fermentations of a non-bitter Streptococcus lactis strain. Addition of 5%
lactose or 5% sucrose to centrifugation pellets and a storage
temperature of -40 or -70°C resulted in the highest viability and
acid-producing activity of frozen concentrate starters.

CC B (Biotechnology)

CT BACTERIA; CONCENTRATION; FREEZING; STARTERS; STREPTOCOCCUS;
CRYOPROTECTIVE AGENTS # FROZEN; CRYOPROTECTIVE AGENTS #
FROZEN # LACTIS; LACTOBACILLACEAE; STREPTOCOCCUS LACTIS STARTERS

L3 ANSWER 5 OF 24 FSTA COPYRIGHT 2007 IFIS on STN

AN 1980(01):E0027 FSTA

TI Pelletised freezing has specialist applications.

AU Loendahl, G.; Astroem, S.

CS Frigoscandia AB, Helsingborg, Sweden

SO Frozen Foods, (1979), 32 (3) 39-40

DT Journal

LA English

AB The PelloFreeze pelletized freezing method is described. The plant
comprises a lower belt with cross-wise corrugations onto which the liquid
or paste-like product is deposited and an upper smooth belt, which
together pass through a refrigerated zone and are sprayed with a
refrigerated solution of propylene glycol and water, where the product is
frozen to a solid slab in 2-4 min. At the discharge end of the
machine the slab is broken along the corrugations into pellets
of size normally 6 x 12 x 25-40 mm. Typical products frozen are
liquid egg, minced fish, fish protein concentrate, fruit juice, fruit,
berry and vegetable paste, and meat products e.g. sauce, mince, and
mechanically separated meat. Freezing tests with cream showed
the lowered plate count and coliforms in cream after freezing in
PelloFreeze; freezing takes 4-5 min. Thawing tests with cream
were carried out and a special programme established. Commercial thawing
was done in 45 min from -16° C/-18° C to +1° C and at
the end of thawing to +8° C to eliminate graininess.
Pellets of e.g. spinach, sauce and soup are widely used in
catering.

CC E (Engineering)

CT CATERING; COLIFORMS; CREAM; FREEZING; FROZEN FOODS;
THAWING; CREAM PELLETS; FOOD; FOODS; FROZEN;
FROZEN FOOD PELLETS; PELLETIZED; PELLETS

L3 ANSWER 6 OF 24 FSTA COPYRIGHT 2007 IFIS on STN

AN 1975(05):P1073 FSTA

TI In-line freezing of cream.

AU Londahl, G.; Johansson, S.

CS Frigoscandia AB, Helsingborg, Sweden

SO XIX International Dairy Congress, (1974), 1E, 649-650

DT Conference

LA English

AB In experiments carried out to establish an optimum system for freezing
cream the PelloFreeze process, in which the product is
frozen between 2 endless stainless steel belts into
pellets, gave the shortest freezing times (3 min vs. 20-75 min for

conventional methods) and the product with the lowest free fat content (4-5 vs. 12-16%). The cream frozen by this process was successfully used as whipping cream and in the manufacture of butter, cheese, sauces etc.

CC P (Milk and Dairy Products)

CT CREAM; FREEZING; IN-LINE

L3 ANSWER 7 OF 24 FSTA COPYRIGHT 2007 IFIS on STN

AN 1972(02):P0231 FSTA

TI [Studies on the fat globule membrane. I. Protein components of the fat globule membrane in cows' milk.]

AU Nakanishi, T.; Noriuchi, Y.

CS Fac. of Agric., Tohoku Univ., Sendai, Japan

SO Japanese Journal of Dairy Science [Rakuno Kagaku no Kenkyu], (1971), 20 (2) A28-40, 25 ref.

DT Journal

LA Japanese

SL English

AB Cream, washed 3 x with distilled water at 38-40°C, was churned and fat globule membrane material (FGMM) fractionated as follows: buttermilk FGMM was centrifuged for 1 h at 12 000 x g to give pellet 1 (P1, reddish-brown in appearance), and further for 2 h at 30 000 x g to give pellet 2 (P2, white) and supernatant 1 (S1, white); unchurned fat globules were frozen at -15°C for 24 h, extracted with water (stirring 6 h at 40°C) and centrifuged for 20 min at 2000 x g to give supernatant 2 (S2); butter serum FGMM (as buttermilk FGMM) to give pellet 3 (P3, reddish-brown) and pellet 4 (P4, brown) and supernatant 3 (S3), respectively. The supernatants and 1M-NaCl extracts (stirred 15 h at 4°C) of the pellets were each fractionated by gel filtration into 4 fractions, (i)-(iv), on Sephadex G-100 and G-200, respectively. The fractions obtained were examined by starch gel electrophoresis and identified as: S1 and S3, (i) serum albumin, (ii) β -lactoglobulin, (iii) α -lactalbumin and (iv) low mol. weight component (LMWC); S2, (i) serum albumin and immunoglobulin, (ii) β -lactoglobulin, and (iii) and (iv) LMWC; P1 and P3, (i) and (ii) non-serum protein (NSP), (iii) β -lactoglobulin and (iv) LMWC; P4, (i) 2 NSPs, (ii) immunoglobulin-like protein, (iii) β -lactoglobulin and 2 NSPs and (iv) LMWC. [Continued in following abstract]

CC P (Milk and Dairy Products)

CT ALBUMINS; BLOOD; GLOBULINS; LACTALBUMINS; LACTOGLOBULINS; MEMBRANES; MILK; Na -LACTALBUMIN; Nb -LACTOGLOBULIN; ALBUMIN; FAT; GLOBULE; IMMUNOGLOBULINS; LACTALBUMIN; LACTOGLOBULIN; MEMBRANE; MILK (FATS); MILK (PROTEINS); MILK FAT; PROTEIN; SERUM; SERUM

L3 ANSWER 8 OF 24 FSTA COPYRIGHT 2007 IFIS on STN

AN 1971(10):E0494 FSTA

TI [Deep-freezing process for liquids.]
TK-Verfahren fuer Fluessigkeiten.

AU Anon.

SO Tiefkuehlpraxis, (1971), 12 (3) 32-33

DT Journal

LA German

AB A continuous process installation developed by Frigoscandia Contracting and marketed under the name of Pello-Freeze is 5.3 m long and 3.4 m wide with a capacity of 1135 kg/h. It is suitable for liquids as well as pulp such as chopped spinach (1050 kg/h) or homogenized eggs (1100 kg/h). A volumetric pump meters the product into the machine, deep frozen pellets appearing in 2 1/2-3 1/2 min at the other end ready for storage or packaging. Juices, drinks, fruit-pulp, soups, sauces and dairy products such as cream, yoghurt, etc. may be processed. Patents are applied for in most countries.

CC E (Engineering)

CT BEVERAGES; CREAM; DAIRY PRODUCTS; EGGS; FREEZING; JUICES; LIQUIDS; PULPS; SAUCES; SOUPS; SPINACH; YOGHURT; CHOPPED; DRINKS; FRUIT;

FRUIT (PROCESSING); HOMOGENIZED; PULP

L3 ANSWER 9 OF 24 FSTA COPYRIGHT 2007 IFIS on STN
 AN 1971(08):E0402 FSTA
 TI In-line freezer makes IQF pellets of many liquids, semi-liquids.
 AU Anon.
 SO Quick Frozen Foods International, (1971), 12 (3) 75-76
 DT Journal
 LA English
 AB The Pellofreeze system developed by Frigoscandia produces individually quick frozen pellets of chopped spinach puree, liquid eggs, juices and drinks, soups, dairy products such as cream and yoghurt, and fruit and berry pulps. Freezing time is 2 1/2-3 1/2 min, and capacity is 2500 lb/h. Patents for Pellofreeze are pending in many countries.
 CC E (Engineering)
 CT BERRIES; BEVERAGES; DAIRY PRODUCTS; EGG PRODUCTS; EGGS; FREEZING; FRUIT PRODUCTS; JUICES; LIQUIDS; PULPS; SOUPS; SPINACH; YOGHURT; BERRY; DRINKS; EGG; FRUIT; FRUIT (PROCESSING); FRUIT PULPS; LIQUID; LIQUID EGG; PUREE; SEMILIQUIDS # PELLETS

L3 ANSWER 10 OF 24 FROSTI COPYRIGHT 2007 LFRA on STN
 AN 686730 FROSTI
 TI Pellet systems for preparing beverages.
 IN Dea P.C.; Aimutis W.R.; Sweeney J.F.; Metin S.; Cavallini V.M.; Nelson K.J.
 PA Cargill Inc.
 SO European Patent Application
 PI EP 1613171 A1
 WO 2004091305 20041028
 AI 20040408
 PRAI United States 20030411
 DT Patent
 LA English
 SL English
 AB A simple method of preparing frozen beverages using dairy or non-dairy pellets is disclosed. The pellet system is claimed to enhance the physical properties, stability, and sensory qualities of the prepared beverages. The pellet system is capable of lowering the temperature of the beverage, making the beverage look refreshing to consumers and hiding the flavours of certain nutrients or sweeteners. The method allows rapid preparation of the beverages with minimal effort in various locations without the inconvenience and additional cost of freezing machines or blenders. The frozen beverages are useful as refreshments while also providing nutritional and health benefits to children, women, and the elderly. The invention is suitable for use in preparing quality and refreshing beverages, including milk shakes, ices, daiquiries, frozen cocktails, margaritas, frozen coffees, granitas, frozen lemonades, and slushes.
 SH CATERING
 CT ALCOHOLIC BEVERAGES; BEVERAGES; COCKTAILS; DAIRY PRODUCTS; EUROPEAN PATENT; FROZEN BEVERAGES; FROZEN FOODS; FUNCTIONAL BEVERAGES; FUNCTIONAL DAIRY PRODUCTS; FUNCTIONAL FOODS; HEALTH DRINKS; HEALTHY FOODS; HEALTHY DAIRY PRODUCTS; HEALTHY FOODS; NON ALCOHOLIC BEVERAGES; NUTRITIONAL BEVERAGES; PATENT; PELLETS; PRE MIXED DRINKS
 DED 1 Feb 2006

L3 ANSWER 11 OF 24 FROSTI COPYRIGHT 2007 LFRA on STN
 AN 679917 FROSTI
 TI The taste of sweet roots: new user-friendly forms of liquorice extract.
 AU Benech A.
 SO Food and Beverage Asia, 2005, (August-September), 48-49 (0 ref.)

DT Journal
LA English
AB This brief article presents information on new forms of liquorice extract now available for use by the food industry. Liquorice, extracted from Glycyrrhiza glabra L, is a popular ingredient in beverages, confectionery and ice cream and is added for its flavouring and nutritional properties. The new liquorice product range from German company Alfred L. Wolff is considered, including liquorice pellets, liquorice nuggets, QSLic (quick soluble liquorice), liquorice paste. Benefits of the range are listed (clean, easy handling and storage, no pollution, easy solubility, reduced hygroscopicity, stable shelf life, high performance, totally natural, and kosher and halal certified). Applications and legislative status are also discussed.

SH FRUIT AND VEGETABLE PRODUCTS
CT ADVANTAGES; ALFRED L WOLFF; APPLICATIONS; BEVERAGES; CHEMICAL PROPERTIES; CONFECTIONERY; DAIRY PRODUCTS; DESSERTS; ETHNIC FOODS; FLAVOURINGS; FROZEN CONFECTIONERY; FROZEN DAIRY PRODUCTS; FROZEN DESSERTS; FROZEN FOODS; FUNCTIONAL FOODS; FUNCTIONAL INGREDIENTS; GERMANY; GLYCYRRHIZA GLABRA L; HALAL FOODS; HANDLING; HYGROSCOPICITY; ICE CREAM; IMPROVEMENT; INGREDIENTS; KOSHER FOODS; LEGISLATION; LIQUORICE CONCENTRATE; LIQUORICE CONFECTIONERY; LIQUORICE EXTRACT; LIQUORICE PLANTS; LIQUORICE ROOTS; NATURAL FLAVOURINGS; NUGGETS; NUTRITIONAL VALUE; PASTES; PELLETS ; PERFORMANCE; POLLUTION; PROCESSING; REDUCTION; SHELF LIFE; SOLUBILITY; SOLUBLE LIQUORICE EXTRACT; STABILITY; STORAGE

DED 21 Oct 2005

L3 ANSWER 12 OF 24 FROSTI COPYRIGHT 2007 LFRA on STN
AN 677793 FROSTI
TI Frozen lactic acid bacteria culture of individual pellets.
IN Stavnsbjerg R.; Knap I.; Bisgaard-Frantzen H.
PA CHR Hansen AS
SO PCT Patent Application
PI WO 2005080548 A1
AI 20050224
PRAI European Patent Office 20040224

DT Patent
LA English
SL English
AB A highly concentrated pellet-frozen lactic acid bacteria (LAB) culture that does not stick together to form chunks and suitable for use in processing meat and dairy products such as fermented milk products, cheese, and butter is disclosed. The invention is claimed to remain loose and retain the identity of individual pellets even after extended storage in a commercially suitable package. It may also be stored in a slightly higher temperature without melting. It contains additive compounds selected from trehalose, maltodextrin, cyclodextrin, spray gum, fish gelatin, bloom, or maltitol. A method of producing the pellet-frozen LAB culture is also presented.

SH ADDITIVES
CT ADDITIVES; FERMENTED DAIRY PRODUCTS; FERMENTED FOODS; FROZEN BACTERIA; LACTIC ACID BACTERIA; PATENT; PCT PATENT

DED 23 Sep 2005

L3 ANSWER 13 OF 24 FROSTI COPYRIGHT 2007 LFRA on STN
AN 653318 FROSTI
TI Pellet systems for preparing beverages.
IN Dea P.C.; Aimutis W.R.; Sweeney J.F.; Metin S.; Cavallini V.M.; Nelson K.J.
PA Cargill Inc.
SO PCT Patent Application
PI WO 2004091305 A1
AI 20040408

PRAI United States 20030411

DT Patent

LA English

SL English

AB A simple method of preparing frozen beverages using dairy or non-dairy pellets is disclosed. The pellet system is claimed to enhance the physical properties, stability, and sensory qualities of the prepared beverages. The pellet system is capable of lowering the temperature of the beverage, making the beverage look refreshing to consumers and hiding the flavours of certain nutrients or sweeteners. The method allows rapid preparation of the beverages with minimal effort in various locations without the inconvenience and additional cost of freezing machines or blenders. The frozen beverages are useful as refreshments while also providing nutritional and health benefits to children, women, and the elderly. The invention is suitable for use in preparing quality and refreshing beverages, including milk shakes, ices, daiquiries, frozen cocktails, margaritas, frozen coffees, granitas, frozen lemonades, and slushes.

SH CATERING

DED 19 Nov 2004

L3 ANSWER 14 OF 24 FROSTI COPYRIGHT 2007 LFRA on STN

AN 602587 FROSTI

TI Special report. Technology and logistics.

AU Conin R.; Rudiger J.

SO TK-Report, 2002, (December), (12), 29-43 (0 ref.)

DT Journal

LA German

AB This special report contains articles on equipment for the frozen foods industry, including a belt freezer from Koma, suitable for bakery products; the multilevel, high-capacity Packfrost freezer from Heinen, designed for packaged products or products in containers; mixers from Alco-food-machines, featuring bottom injection of cryogenic gases for more efficient cooling of food products; an order-picking system developed by Westfalia Logistics Solutions for use in a warehouse holding frozen bakery products; the LIX-Shooter bottom injection system for introducing liquid nitrogen of carbon dioxide into mixers and the Droplet system for making liquid foods into small pellets, both from Linde; the Cryo-Quick Z from Air Products, the first cryogenic tunnel freezer with indirect heat exchange; testo 174, the new mini datalogger from Testo; and AHT's vending machine VKA 87 for frozen snacks, complete meals and ice cream.

SH PROCESSING

CT DATALOGGERS; EQUIPMENT; FREEZERS; FREEZING EQUIPMENT; SUPPLIERS

DED 11 Feb 2003

L3 ANSWER 15 OF 24 FROSTI COPYRIGHT 2007 LFRA on STN

AN 594424 FROSTI

TI Method and device for pelleting a liquid or paste-like mass.

IN Moser F.; Hoffmanns W.; Kosock S.

PA Messer Griesheim GmbH

SO European Patent Application

PI EP 1236012 A1

WO 2001038804 20010531

AI 20001117

PRAI Germany, Federal Republic of 19991123

DT Patent

LA German

SL German

AB A process for producing frozen pellets from liquid or paste-like masses with a reduced risk of deformation is disclosed, which can be applied to fruit juice and also products such as sauces, dessert products and ice cream. The product mass is dripped into a

stream of liquid coolant, such as nitrogen, which is created by means of a pump near the surface of a bath containing the coolant. Product pellets with a frozen surface are thus formed without touching the walls of the bath. The pellets are discharged with the stream of coolant onto a conveyor, where the freezing process is completed, preferably by using the gas formed by the liquid coolant.

SH PROCESSING

CT DAIRY PRODUCTS; EQUIPMENT; EUROPEAN PATENT; FREEZING; FREEZING EQUIPMENT; FROZEN CONFECTIONERY; FROZEN DAIRY PRODUCTS; FROZEN DESSERTS; FROZEN FOODS; FRUIT JUICES; FRUIT PRODUCTS; ICE CREAM; PATENT; PELLETIZATION; PELLETS; PROCESSING; SAUCES

DED 31 Oct 2002

L3 ANSWER 16 OF 24 FROSTI COPYRIGHT 2007 LFRA on STN

AN 594419 FROSTI

TI Method and device for pelleting a liquid or paste-like mass.

IN Moser F.; Hoffmanns W.; Kosock S.

PA Messer Griesheim GmbH

SO PCT Patent Application

PI WO 2001038804 A1

AI 20001117

PRAI Germany, Federal Republic of 19991123

DT Patent

LA German

SL English; German

AB A process for producing frozen pellets from liquid or paste-like masses with a reduced risk of deformation is disclosed, which can be applied to fruit juice and also products such as sauces, dessert products and ice cream. The product mass is dripped into a stream of liquid coolant, such as nitrogen, which is created by means of a pump near the surface of a bath containing the coolant. Product pellets with a frozen surface are thus formed without touching the walls of the bath. The pellets are discharged with the stream of coolant onto a conveyor, where the freezing process is completed, preferably by using the gas formed by the liquid coolant.

SH PROCESSING

CT DAIRY PRODUCTS; EQUIPMENT; FREEZING; FREEZING EQUIPMENT; FROZEN CONFECTIONERY; FROZEN DAIRY PRODUCTS; FROZEN DESSERTS; FROZEN FOODS; FRUIT JUICES; FRUIT PRODUCTS; ICE CREAM; PATENT; PCT PATENT; PELLETIZATION; PELLETS; PROCESSING; SAUCES

DED 31 Oct 2002

L3 ANSWER 17 OF 24 FROSTI COPYRIGHT 2007 LFRA on STN

AN 380667 FROSTI

TI Cookie dough add-in sans fat. (Chocolate chip cookie dough from Rhino Foods Inc., US.)

AU Anon.

SO Food Processing (Chicago), 1995, (April), 21 (0 ref.)

DT Journal

LA English

AB Rhino Foods has developed fat-free chocolate chip cookie dough bits that can be blended directly into dairy dessert mixes such as ice cream, iced milk or frozen yoghurt. The cookie dough pellets are available alone or with a flavour enhancer, which is claimed to distribute the cookie dough taste throughout the dessert.

CT CHOCOLATE CHIP; DESSERTS; FAT FREE; FROZEN; FROZEN DESSERTS; INGREDIENTS; RHINO FOODS; US

DED 14 Aug 1995

L3 ANSWER 18 OF 24 FROSTI COPYRIGHT 2007 LFRA on STN

AN 369867 FROSTI

TI BOC gases quick freeze liquids. (A cryogenic pelletiser for the quick freezing of liquids has been developed by BOC Gases, UK.)
 AU Anon.
 SO Food Trade Review, 1995, (January), 22 (0 ref.)
 DT Journal
 LA English
 AB The cryogenic pelletiser from BOC quick freezes liquids to form free-flowing pellets. Liquid droplets are deposited onto a rotating stainless steel disc maintained at a cryogenic temperature. The pellets are then sprayed with liquid nitrogen, which renders them free-flowing. Freezing from chill temperatures to -20 C takes just 15 seconds. The process is said to be suitable for the preparation of pelletised frozen sauces, for the preparation of frozen cream portions, or for the individual quick freezing (IQF) of egg for omelettes. The process is said to be designed for ease of cleaning and maintenance.
 CT BOC GASES; CRYOGENIC; CRYOGENIC FREEZING; EQUIPMENT; FORMATION; FREEZING; FREEZING EQUIPMENT; FREEZING SYSTEMS; GENERAL EQUIPMENT; LIQUIDS; PELLETING; PELLETS; PROCESSING EQUIPMENT; PROCESSING SYSTEMS; PRODUCTION; REFRIGERATION EQUIPMENT; SYSTEMS; UK
 DED 18 Apr 1995

L3 ANSWER 19 OF 24 FROSTI COPYRIGHT 2007 LFRA on STN
 AN 254985 FROSTI
 TI The use of liquid nitrogen in food freezing.
 AU Miller J.P.
 SO Food freezing: today and tomorrow., Published by: Springer Verlag, Berlin, 1991, 157-170 (3 ref.)
 Bald W.B.
 ISBN: 3-540-19668-4
 DT Conference Article
 LA English
 AB Solid and semi-solid foods were the first to be cryogenically frozen commercially and this paper describes a range of cryogenic techniques for flowline production of IQF (individually quick frozen) products such as fish fillets, shellfish, pastries, burgers, meat slices, sausages, pizzas, diced and extruded products. Systems for the production of IQF liquid pellets are also described. These systems are particularly applicable to products such as liquid egg, cream, speciality milks and starter cultures.
 CT BASIC GUIDE; CRYOGENIC FREEZING; FREEZING; FREEZING EQUIPMENT; NITROGEN; REFRIGERATION EQUIPMENT
 DED 21 May 1991

L3 ANSWER 20 OF 24 FROSTI COPYRIGHT 2007 LFRA on STN
 AN 244302 FROSTI
 TI Success for FIE.
 AU Anon.
 SO Food Production, 1990, (November), 4
 DT Journal
 LA English
 AB Highlights of the 1990 Food Ingredients Exhibition in Dusseldorf are presented including a beverage whitener and a skimmed milk powder alternative (Protalac 350) from Dairy Crest, casein products and whey protein concentrates from Hoogwegt, a process developed by NutraSweet for frozen dairy desserts, which eliminates the need for bulking agents, Quest's Filgel-Enrich (a natural stabiliser made from cultural non-fat milk solids) and the Maxiren chymosin rennet produced by Gist Brocades. Air Products' Cryo-Stream liquid droplet freezer is also described, which can freeze liquids of different viscosities into pellets, flakes or strands.
 CT FOOD INGREDIENTS EXHIBITION; FREEZING; FREEZING EQUIPMENT; FREEZING SYSTEMS; GERMANY; INGREDIENTS; LIQUIDS; NEW PRODUCTS; REFRIGERATION EQUIPMENT

DED 3 Jan 1991

L3 ANSWER 21 OF 24 FROSTI COPYRIGHT 2007 LFRA on STN
AN 78965 FROSTI
TI Freezing.
AU CIOBANU A.
SO Cooling Technology in the Food Industry, Ed. Ciobanu A., Lascu G.,
Bercescu V., Niculescu L., 139-222 (197 ref.)., 1976
UDC, 664
NTE 8.037
DT Miscellaneous
CT AIR; BAND; BATCH; BLAST FREEZERS; BULK PACKAGING; BULK PACKAGING
CONTAINERS; CANNING; CANS; CARBON DIOXIDE; CARTONING; CARTONS; CELLS;
CHAIN; CONTINUOUS; CONTINUOUS FREEZING; DEEP FREEZING; DETERMINATION;
DIELECTRIC HEATING; DOUBLE FLO; ECONOMICS; FLOFREEZE; FLUI GEL; FLUID BED
FREEZERS; FLUIDIFRIGOR; FLUIDIZATION; FREE FLO; FREEZERS; FREEZING;
FREEZING AGENTS; FREEZING EQUIPMENT; FREONS; FROZEN FOODS;
GYROFREEZE; HEATING; HORIZONTAL; HYGIENE; ICE CREAM; IQF
FREEZING; JACKSTONE; KUHLAUTOMAT; LAMINATED PACKAGING PRODUCTS; LEWIS;
LINDE; LIQUID CARBON DIOXIDE; LIQUID NITROGEN; LIQUIDS; MARKET SURVEYS;
METALS; MICROWAVE HEATING; MICROWAVES; MICROWAVING; MINITUNNEL; NITROGEN;
ODOUR; PACKAGING; PACKAGING PRODUCTS; PELLETS; PIECES; PLASTIC
PACKAGING PRODUCTS; PLATE; PLATE FREEZERS; POUCHES; PRODUCTION;
PROPERTIES; QUALITY; RATE; REFRIGERATION EQUIPMENT; ROTARY; SANDVIK;
SEMI; SHELF LIFE; SHRINK FILMS; SINGLE PASS; SLIDE BAR; STEEL; STORAGE;
STORAGE EQUIPMENT; SURFACE; SYSTEM 700; TEMPERATURE; THAWING; TIME;
TRANSFER; TRAYS; TUBES; TUNNEL FREEZERS; TYPES; UNITUNNEL; VERTICAL;
WATER; WATER VAPOUR

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AN 78684 FROSTI
TI Pelletized freezing of liquids.
AU LONDAHL G.; ASTROM S.
SO Proceedings of the 22nd European meeting of meat research workers, Malmo,
August-September, I (D8), 7pp., 1976
UDC S637.5.001.5
NTE
DT Miscellaneous
CT CREAM; DAIRY PRODUCTS; DEBONED MEAT; EGGS; EVALUATION; FATS;
FISH; FISH PROTEIN; FISH PROTEINS; FORMATION; FREE; FREEZING; FREEZING
EQUIPMENT; FROZEN; FROZEN FOODS; FRUIT JUICES; FRUIT
PASTES; IQF FREEZING; LIQUIDS; MEAT; MEAT EMULSIONS; MEAT PRODUCTS;
MICROORGANISMS; MINCED FISH; MINCED MEAT; PASTES; PELLETS;
PELLOFREEZE; PRODUCTION; PROTEIN CONCENTRATES; PROTEINS; QUALITY; RAPID
FREEZING; REFRIGERATION EQUIPMENT; SPINACH; THAWING; VEGETABLE PASTES;
VEGETABLES; WHIPPABILITY

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AN 24068 FROSTI
TI Technology and economics of food freezing.
AU Astrom S.
SO Quick Frozen Foods International, 1976, 17 (3), 87+122.
DT Journal
CT BURGERS; CANNING; CONSUMPTION; CREAM; DAIRY PRODUCTS;
DETERIORATION; ECONOMICS; EGGS; ENERGY CONSERVATION; ENERGY CONSUMPTION;
FREEZING; FROZEN BURGERS; FROZEN FOODS;
FROZEN MEAT PRODUCTS; GLAZING; ICE; INCREASE; LIQUID EGG;
LIQUIDS; MEAT PRODUCTS; PACKAGING; PELLETS; QUALITY; REDUCTION;
SAUCES; SEMI; SHELF LIFE; SPINACH; SPOILAGE; TRANSPORT; VEGETABLES

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AN 23134 FROSTI

TI Freeze-forms liquids, purees, minced pieces into IQF pellets in
two and a half to three and a half minutes, 2 cents per pound cost.
AU Anon.
SO Food Processing, 1976, 37 (1), 105.
DT Journal
CT AUTOMATIC; AUTOMATIC PROCESSING; AVOCADOS; CREAM; DAIRY
PRODUCTS; EGGS; FREEZING; FROZEN; FRUIT JUICES; FRUITS; GRAVY;
INSTANT; INSTANT DAIRY PRODUCTS; INSTANT FOODS; INSTANT POTATO;
INSTANTIZATION; MASHED POTATO; MEAT; PELLETING; PELLETS;
PELLET; POTATOES; PRODUCTION; RAPID FROZEN; SAUCES; SOUPS;
SPINACH; SYSTEMS; VEGETABLES; YOGHURT
DED 1 Oct 1980